

Almond Flour for Allergen Detection

Art. ID	NIST-8404
Unit	5 x 5 g
Deliverydetails	No Dangerous Good /not restricted

Description

This reference material (RM) is intended for harmonizing measurements of allergenic almond proteins in foods with the following understanding: (1) that the use of almonds from different sources or that have undergone different pretreatments (e.g., defatting, roasting) may have different compositions, and (2) if the material is subjected to preparation or processing (e.g., baking, boiling, frying) the composition and properties of the material may change. A unit of RM 8404 consists of five (5) packets of blanched almond flour. Each packet contains approximately 5 g of material. /// Sample value(s) - please ask for current report of investigation.

Text/Information	Analyte/Parameter	CAS number	Concentration/Value	Unit	Method	Source
Non-Certified Mass Fraction Value	Protein		23,29 ± 0,46	%		
Non-Certified Mass Fraction Value	Fat		56,0 ± 8,0	%		
Non-Certified Mass Fraction Value	Solids		96,0 ± 1,6	%		
Non-Certified Mass Fraction Value	Ash		2,85 ± 0,35	%		
Non-Certified Mass Fraction Value	Calories		648 ± 35	kcal/100 g		